

**RECEIVED
CENTRAL FAX CENTER**

Appl. No. 10/806,555
Docket No. 9586L
Customer No. 27752

OCT 19 2007

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (Currently Amended) A non-steeped corn blend, comprising:
 - a. non-steeped non-gelatinized corn material;
 - b. non-steeped pre-gelatinized corn material;
 - c. calcium hydroxide; and
 - d. a starch.
2. (Original) A method for making a masa-type dough, wherein said method comprises:
 - a. providing the non-steeped corn blend of claim 1;
 - b. providing water; and
 - c. mixing the non-steeped corn blend and the water to form a dough;wherein said method does not include a steeping step.
3. (Original) A masa-type dough, wherein said masa-type dough is made by a method comprising:
 - a. providing the non-steeped corn blend of claim 1;
 - b. providing water; and
 - c. mixing the non-steeped corn blend and the water to form a dough;wherein said method does not include a steeping step.
4. (Original) A food product, wherein said food product is made by a method comprising:
 - a. providing the masa-type dough of claim 3;
 - b. forming a food piece from said masa-type dough; and
 - c. cooking said food piece to form a food product.

Appl. No. 10/806,555
Docket No. 9586L
Customer No. 27752

5. (Currently Amended) A method for making a masa-type dough, wherein said method comprises:

- a. providing non-steeped non-gelatinized corn material;
 - b. providing non-steeped pre-gelatinized corn material;
 - c. providing pH increasing agent;
 - d. providing a starch; and
 - e. mixing the non-steeped non-gelatinized corn material, the non-steeped pre-gelatinized corn material, the starch, and calcium hydroxide;
- wherein said method does not include a steeping step.

6. (Original) A masa-type dough, wherein said masa-type dough is made according to the method of claim 5.

7. (Original) A food product, wherein said food product is made by a method comprising:

- a. providing the masa-type dough of claim 6;
- b. forming a food piece from said masa-type dough; and
- c. cooking said food piece to form a food product.

8. (Currently Amended) A method for making a masa-type dough, wherein said method comprises:

- a. providing non-steeped non-gelatinized corn material;
 - b. providing non-steeped pre-gelatinized corn material;
 - c. providing pH increasing agent
 - d. providing a starch;
 - e. providing a corn masa product, wherein said corn masa product is selected from the group consisting of corn masa, corn masa flour, and mixtures thereof; and
 - f. mixing the non-steeped non-gelatinized corn material, the non-steeped pre-gelatinized corn material, the starch, calcium hydroxide, and corn masa product to form a dough;
- wherein said method does not include a steeping step.

9 - 14. (Cancelled)